

Dirty Dick's BBQ Spice

6 T Kosher Salt	4 T Paprika
6 T Light Brown Sugar	3 T Chili Powder
2 T Crushed Black Pepper	1 T Tarragon
1 T Lemon Powder	1 t Onion Powder
1 ½ T Garlic Powder	1 t Cumin
1 T Thyme	

Mix thoroughly then sift through strainer. Rub into ribs and refrigerate overnight.

Dirty Dick's BBQ Sauce

4 T Butter	2 T Hot Sauce
1 Medium Onion Chopped Fine	2 T Dirty Dick/s BBQ Spice
½ Red Bell Pepper Diced	¼ Cup Grainy Mustard
2 T Minced Fresh Garlic	3 T Balsamic Vinegar
3 Cups Ketchup	½ Cup Brown Sugar
½ Cup Molasses	3 T Worcestershire Sauce
Juice of 1 Lemon	

Melt butter in saucepan; add onion, garlic and peppers then sauté until onions are translucent. Add remaining ingredients and simmer 1to2 hours. Salt and pepper to taste.

Salsa (Hellish Relish)

2 Onions Chopped	1 T Cumin (Approximately)
3 Gloves Minced Garlic	1 t Kosher Salt (Approximately)
2 Cans (14 1/2oz. Each) Crushed Tomatoes	1 Can (7 oz.) Halepenos (Approximately)
1 Can (7 oz.) Chopped Green Chilies	

Sauté onions and garlic in oil. Add tomatoes, chilies and halepenos (approximately Hot!). Simmer then adds spices to taste. Cool and serve.